

SEZA

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **29**
- SRM **4.8**
- Style **Saison**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **29.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **24.8 liter(s)**

Steps

- Temp **64 C**, Time **45 min**
- Temp **69 C**, Time **45 min**

Mash step by step

- Heat up **18.6 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **45 min** at **64C**
- Keep mash **45 min** at **69C**
- Sparge using **16.7 liter(s)** of **76C** water or to achieve **29.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Abbey Malt Weyermann	0.25 kg (4%)	75 %	45
Grain	Weyermann - Vienna Malt	0.25 kg (4%)	81 %	8
Grain	Płatki owsiane	0.6 kg (9.7%)	85 %	3
Grain	Płatki pszeniczne	0.6 kg (9.7%)	85 %	3
Grain	Pilzneński	4.5 kg (72.6%)	81 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	20 g	60 min	15.5 %
Boil	Motueka	25 g	0 min	7 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM21 Odkrycie sezonu	Ale	Slant	200 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
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Flavor	Kaffir	10 g	Boil	5 min
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